Cuisinart baby™

INSTRUCTION AND RECIPE BOOKLET

SmartPower® Portable Compact Blending/Chopping System

CPB-300

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. To protect against the risk of electrical shock, do not put motor base of blender in water or other liquids.
3. This appliance should not be used by or near children or individuals with certain disabilities.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning or removing contents from blender jar or cup. **Never put hands into the blender jar or cups, or handle the blades with appliance plugged in.**
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to nearest Cuisinart service facility for examination, repair, and/or mechanical or electrical adjustment.
7. The use of attachments, including canning or ordinary jars, not recommended or sold by Cuisinart may cause fire, electric shock, or risk of injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of counter or table or touch hot surfaces.
10. **Keep hands and utensils out of jar while blending, to reduce the risk of severe injury to persons or damage to blender itself.** A rubber or plastic spatula may be used but must be used only when the blender is turned off.
11. When blender is in Standby mode, and the LED lights are flashing or glowing, do not touch cutting assembly, interfere with blade movement, or remove blender jar cover. Accidentally touching a speed button may activate the blender.
12. **BLADES ARE SHARP. HANDLE CAREFULLY.**
13. To reduce the risk of injury, never place cutting assembly on base unless the blender jar, chopper cup or travel cups are properly attached.
14. Always operate blender jar with the cover in place.
15. Never leave your blender unattended while running.
16. Twist on vessel firmly. Injury can result if moving blades accidentally become exposed.
17. Do not use an extension cord with this unit. Doing so may result in fire, electric shock, or personal injury.
18. Wash the blender jar, chopping cup, travel cups, cutting assemblies and lids/cover before first use.
19. Keep hands and utensils away from cutting blade while chopping food to reduce the risk of severe injury to persons or damage to the food chopper. A scraper may be used but only when the food chopper is not running.
20. Do not blend hot liquids in the travel cups or chopping cup.
21. Be certain cover is securely locked in place before operating appliance.
22. Do not attempt to bypass the interlock system that powers the unit on.
23. **WARNING: TO REDUCE THE RISK OF ELECTRICAL SHOCK OR FIRE, DO NOT REMOVE THE BASE PANEL. NO USER-SERVICEABLE PARTS ARE INSIDE. REPAIR SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL.**
24. **WARNING: FLASHING LIGHT INDICATES BLENDER IS READY TO OPERATE. DO NOT TOUCH BLADES.**

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

NOTICE

This appliance has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

Maximum rating of 350 watts is based on the jar attachment that draws the greatest power. Other recommended attachments may draw significantly less power.

This appliance comes with a thermal resettable fuse feature to prevent damage to the motor in the case of extreme overload. Should the unit shut off unexpectedly, unplug it and let it cool for at least 15 minutes before continuing (see “Operating and Safety Tips,” on page 5).

UNPACKING INSTRUCTIONS

1. Place the gift box containing your Cuisinart® SmartPower® Portable Compact Blender on a flat, sturdy surface before unpacking.
2. Remove instruction booklet and other printed materials from top of packaging material. Next remove top pulp tray.
3. Carefully lift blender base from box and set aside.
4. Remove blender jar, chopping cup and travel cups and set aside.

Before using for the first time: Wash all parts according to the Cleaning and Maintenance section on page 6 of this booklet to remove any dust or residue.

To assemble the blender, follow the Assembly instructions on page 4 of this instruction booklet. Replace all packaging materials in the box and save the box for repackaging.

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FEATURES AND BENEFITS

1. **32-oz. BPA-free easy-grip blending jar with cover and pour lid** has a unique, sturdy design for all your blending needs. Lid fits on top with a 1-oz. measured pour lid.
2. **BPA-free chopping cup with lid** handles a variety of food preparation tasks including chopping, grinding and whipping.
3. **Four BPA-free travel cups with lids** allow you to blend for one. Make your favorite drinks: smoothies, protein, health and diet drinks and more!
4. **Two high-quality blade assemblies** are strong enough for all blending, chopping and grinding tasks. They are self-aligning so that the cups easily fit on the base. Blade assemblies are interchangeable for desired tasks.
5. **Heavy-duty motor base with safety interlock** is sturdy and stable housing a compact 350-watt powerhouse.
6. **3-function touchpad control with LED indicator lights** is easy to use, read and clean. The blue LED lights clearly indicate what speed you are using.
7. **Slip-proof feet (not shown)** prevent movement during use and prevent damaging marks on countertops or tables.
8. **Cord storage (not shown)** keeps countertops safe and neat by conveniently storing excess cord.

Note: Blades are SHARP. Handle carefully.

QUICK REFERENCE GUIDE	
To activate blender	Place vessel fitted with blade assembly onto base
To begin blending	Press desired speed
To change speeds	Press desired speed
To pulse	In Standby mode press Pulse, then press and release desired speed button as needed.
To stop blending	Press activated speed

ASSEMBLY

After washing all parts, please see below for assembly. Place base on flat surface and plug in.

Blender Jar Assembly	Travel Cup Assembly	Chopping Cup Assembly
1. Turn blender jar (a) upside down. 2. Place blade assembly (b) on the round opening of the jar and turn clockwise until tightened. 3. Stand jar upright, place cover with pour lid in place on blender jar. 4. Place on blender base.	1. Place cup on flat surface. 2. Attach blade assembly on round opening of the cup and turn clockwise until tightened. 3. Place on blender base.	1. Place cup on flat surface. 2. Attach blade assembly on round opening of the cup and turn clockwise until tightened. 3. Place on blender base.

BLENDER JAR OPERATION

1. With the base unit on the tabletop and unit plugged in, place the blender jar assembled with the blade assembly onto the base and secure into place. The unit automatically is activated and in Standby mode with the red POWER LED light illuminated and flashing.

   Note: Blade assemblies are interchangeable based on recipes and desired end results.
2. Add food ingredients. Replace the cover. You may add more ingredients by lifting the measured pour lid and dropping ingredients through the fill area. Replace the pour lid after adding ingredients. Do no put hands into jar with blender in Standby mode.

   Note: To remove blender jar cover, lift edge of cover upward. Do not use measured pour lid to remove cover.
3. For continuous blending, press the desired speed. The blue LED light will illuminate, indicating that the blender is on and running. It is possible to switch between High and Low speeds by simply pushing the desired speed button.
4. To pause the blending process, press the activated speed button. The blending process will stop. The red Standby indicator light will continue to flash to let you know that the blender is still activated. To reengage a function, choose the desired speed.
5. To pulse, push the Pulse button. The blue Pulse indicator light will flash. Next, push and release the desired speed button. Repeat as needed. While pulsing, active indicator lights will be lit. The Pulse function can be used to break apart larger pieces of food. The Pulse function is also effective for starting the blending process when you do not want continuous power or processing items that do not require an extended amount of blending.
6. When you have finished blending, press the activated speed to put unit in Standby mode. Then remove the blender jar from the base. Pour out ingredients. **NEVER TOUCH THE BLADE ITSELF**. Unplug the unit.

TRAVEL CUP OPERATION

1. Put food ingredients into the travel cup, and then attach blade assembly.

   Note: Blade assemblies are interchangeable based on recipes and desired end results.
2. With the base unit on the tabletop and the unit plugged in, place the assembled travel cup onto the base and secure into place. The unit automatically is activated and in Standby mode with the red POWER LED illuminated and flashing.

3. For continuous blending, press the desired speed. The blue LED light will illuminate, indicating that the blender is on and running. It is possible to switch between High and Low speeds by simply pushing the desired speed button.
4. To pause the blending process, press the activated speed button. The blending process will stop. The red Standby indicator light will continue to flash to let you know that the blender is still activated. To reengage the unit, choose the desired speed.
5. When you have finished blending, press activated speed to put in Standby mode. Remove the travel cup from the base. Unplug the unit.
6. Turn cup right side up, turn blade assembly counterclockwise to remove. Attach travel cup lid by twisting clockwise.

CHOPPING CUP OPERATION

1. Put food ingredients into chopper cup filling it to a maximum of one-quarter of its capacity, then attach blade assembly.

   Note: Blade assemblies are interchangeable based on recipes and desired end results.
2. With the base unit on the tabletop and the unit plugged in, place the assembled chopper cup onto the base and secure into place. The unit automatically is activated and in Standby mode with the red POWER LED illuminated and flashing.
3. To continuously chop, press High or Low speed.
4. To pulse, press Pulse and then desired High or Low speed.
5. When you have finished chopping, press activated speed to put in Standby mode. Remove the chopping cup from the base. Carefully remove food with a spatula. **NEVER TOUCH THE BLADE ITSELF**. Unplug the unit.

OPERATING AND SAFETY TIPS

- Make sure the electrical outlet is rated at the same voltage as that stated on the bottom of the blender motor base.
- Always use the blender on a clean, sturdy and dry surface.
- Always operate the blender jar with the cover on. Place cover on firmly. Keep the blender jar cover on the blender jar while blending.
- Don't put hands inside the blender jar when blender is plugged in.
- Don't remove blender jar or cups while unit is running.
- **Don't place blade assembly onto motor base without the jar or cup attached.**
- Make sure blade assembly is tightly attached to jar or cups.
- Always remove blade assembly before cleaning.
- **Don't twist blade assembly from blender jar or cups when removing from motor base. Simply lift jar or cups from motor base.**
- Use a rubber or plastic spatula as needed, only when the blender is turned off. Do not use any utensil inside the blender while motor is on.
- Never use metal utensils, as damage may occur to the jar, cup or cutting assembly.
- Don't store food or liquids in your blender jar.
- Don't overload blender jar or cups. If the motor stalls, turn the blender off immediately, unplug the unit and let it cool for at least 15 minutes. Then, remove a portion of the food and continue.
- Don't blend hot liquids or carbonated beverages in chopper and travel cups.
- Don't use any container or accessories not recommended by Cuisinart. Doing so may result in injury.
- To remove jar or cup lift straight up. Do not twist to remove

CLEANING AND MAINTENANCE

Always unplug your Cuisinart® SmartPower® Portable Compact Blender from the electrical outlet before cleaning. The base and parts are made of corrosion-resistant materials that are easy to clean. Before first use and after every use, clean each part thoroughly. Periodically check all parts before reassembly. **DO NOT USE** if any part is damaged, or if the jar or cups are chipped or cracked.

To remove blade assemblies, twist off by turning counterclockwise. **NEVER TOUCH THE BLADE ITSELF**.

CAUTION: Handle the blade assemblies carefully. They are SHARP and may cause injury. DO NOT attempt to remove blades from cutting assembly.

Wash all parts in warm, soapy water; rinse and dry thoroughly. All parts are top rack dishwasher safe.

Tip: You may wish to clean your blending and chopper cutting assemblies as follows: squirt a small amount of dishwashing liquid into blender jar or cups and fill halfway with warm water. Attach blade assembly. Run on Low for 15 seconds. Repeat, using clean tap water. Carefully disassemble parts and empty blender jar or cups. Rinse and dry all parts thoroughly.

Finally, wipe the motor base clean with a damp cloth to remove any residue, and dry thoroughly. Never submerge the motor base in water or other liquids, or place in a dishwasher.

Any other servicing should be performed by an authorized service representative.

QUICK REFERENCE GUIDES

You'll find many easy ways to prepare savory, healthful drinks, sauces and more with your Cuisinart® SmartPower® Compact Portable Blending/Chopping System. The simple recipes that follow include some old Cuisinart favorites as well as some creative combinations that are sure to please your friends and family.

QUICK REFERENCE GUIDE – FOOD AND DRINK CHART

Food	Blade	Vessel	Instruction
Baby Food (cooked vegetables)	Blending	Chopping Cup or Blender Jar	Using VERY soft, cooled steamed vegetables and 1 to 3 tablespoons of steaming liquid; run on Low until smooth.
Baby Food (raw fruits)	Blending	Chopping Cup, Travel Cup or Blender Jar	Pulse on High and then run on Low until smooth.
Bread Crumbs	Blending	Chopping Cup or Blender Jar	Pulse and then run on High. One slice for chopping cup; two slices for travel cup; three slices for blender jar.
Chopping Citrus	Blending	Chopping Cup	Run on High with a small amount (1 to 2 pinches) of sugar. Maximum three 1-inch pieces of citrus peel.
Cookie Crumbs	Blending	Blender Jar	Pulse on High. Use ¾ cup of 1-inch cookie pieces (2 ounces) maximum.
Frozen Cocktails	Blending	Blender Jar	Run on High.
Garlic	Blending	Chopping Cup	Run on High.
Graham Cracker Crumbs	Blending	Chopping Cup, Travel Cup or Blender Jar	Pulse on High. Two full sheets for chopping or travel cup; four full sheets for blender jar.
Hard Cheeses	Grinding	Chopping Cup	Pulse 3 to 4 times to desired end result. Maximum 2 ounces (½-inch cubes).
Ice	Blending	Travel Cup or Blender Jar	Pulse on High.
Nuts (butters)	Grinding	Chopping Cup	3 to 6 quick pulses on High to break up, then run on Low until desired consistency, scraping down cup as needed. ⅓ cup maximum.
Nuts (chopped)	Grinding	Chopping Cup	Quick pulse on High until desired consistency. No more than ⅓ cup maximum.
Salad Dressings	Blending	Travel Cup or Blender Jar	Run on Low.
Seeds	Grinding	Chopping Cup	Pulse on High.
Smoothies/Shakes/Health Drinks	Blending	Travel Cup or Blender Jar	Run on High.
Soups	Blending	Blender Jar	Run on Low.
Spices	Grinding	Chopping Cup	Quick pulses on High to break up, then run on High.
Whipped Cream	Blending	Travel Cup or Blender Jar	Run on Low, 15 to 30 seconds. Half cup maximum.

BLENDER JAR – TIPS AND HINTS

- Add liquid ingredients first, then follow with solid ingredients. This will provide more consistent blending and prevent unnecessary stress on the motor.
- It is recommended that most foods be cut into ½ to 1-inch pieces to achieve the most uniform result.
- For best results in the fastest time, pulse a few times before running continuously. Pulses should be short bursts with about 1 second in between each one to allow the blade to stop rotating between pulses.
- If you want to add ingredients during the blending process, remove the pour lid and drop or pour ingredients through the opening at the top.
- To crush ice, put no more than 1 tray of standard ice cubes (12 to 14 cubes) into the blender jar at one time. Pulse on High until uniformly crushed.
- When making hot soups, add a small amount of the hot liquid to the blender jar first, and then follow with some of the solids. Pulse ingredients and then run on Low. You can always thin it out more by carefully adding liquid through the opening at the top of the cover.
- If food sticks to the sides of the jar when blending, stop the blender, carefully scrape down the food, replace cover and pulse in short bursts to combine.
- When blending thicker mixtures, lightly hold down top of blender jar to prevent jumping.
- Do not attempt to mash white potatoes or knead bread dough in the blender.

TRAVEL CUPS – TIPS AND HINTS

- When using the travel cup, ingredients are put in the reverse order of the blender jar. Always put the hardest ingredients into the travel cup first (ice cubes, frozen fruit) and finish with the softer ingredients and liquids.
- It is recommended that most foods be cut into ½-inch to 1-inch pieces to achieve the most uniform result.
- For best results in the fastest time, pulse a few times before running continuously. Pulses should be short bursts with about1 second in between each one to allow the blade to stop rotating between pulses.
- To crush ice, put as many as 6 ice cubes into the travel cup at one time. Pulse on High until uniformly crushed.
- If food sticks to the sides of the cup when blending, stop the blender, carefully scrape down the food, replace cover and pulse in short bursts to combine.
- When blending thicker mixtures, lightly hold down top of travel cup to prevent jumping.
- After blending, flip the travel cup over so that the blade assembly is on the top. Gently tap the cup on the counter a few times to prevent any spillage. Remove the blade assembly and replace with one of the provided lids.
- All beverage recipes in the booklet are portioned for the travel cup. If you wish to make more servings, simply double the recipe and prepare in the blender jar. Be sure to reverse the order of ingredients when doing so.

CHOPPING CUP – TIPS AND HINTS

- It is recommended that most foods be cut into ½ to 1-inch pieces to achieve a more uniform result.
- Do not overload the cup; you will get inconsistent results and possibly harm the motor or blade. Please refer to the food chart on page 2 for maximum amounts.
- Due to the powerful motor in the unit, it is recommended to lightly hold down the top of the chopping cup with one hand during use.
- For best results in the fastest time, pulse a few times before running continuously. Pulses should be short bursts with about 1 second in between each one to allow the blade to stop rotating between pulses.
- Results are usually achieved in seconds rather than minutes, so keep a close eye on the foods to prevent over-processing.
- When grinding nuts, use quick pulses on High. Pulse to achieve chopped nuts.
- To make nut butters, we recommend using no more than ½ cup of nuts. Always pulse on High first, remove cup from base and lightly tap to knock the food down from the side walls of the cup. Return to base and process on Low, scraping down as necessary if the nuts are not being brought into the blade. It should take no more than 1½ minutes to achieve a butter. This method works for all nuts from almonds to pecans to peanuts.
- To make baby food, process 1 cup of very soft steamed vegetables with 1 to 3 tablespoons of the steaming liquid. The amount of liquid depends on the type of vegetable that you are processing. For example, denser vegetable like a carrot requires about 3 tablespoons, while a softer vegetable like broccoli requires only 1 tablespoon. Always run on Low. Always allow baby food to cool.
- To process soft fruits for baby food, again use 1 cup at a time.

No water is needed with most fruits, but if you are having trouble processing, add a teaspoon of water at a time.

- The chopping cup with the grinding blade provides you with the perfect tool for grinding nuts and seeds for many different applications. Grind flax seeds or almonds and put them into the travel cup with your smoothie ingredients for added protein. See our recipes for some guidelines.
- After chopping/blending, flip the chopping cup over so that the blade assembly is on the top. Gently tap the cup on the counter a few times to prevent any spillage. Either use the food right away or cover with the provided storage lid to use at another time.

USING THE COMPACT PORTABLE BLENDER FOR BABY AND FAMILY

With the Compact Portable Blender, you can chop, grind or purée small amounts of foods. Use the listing of ingredients and techniques on pages 5-7 as a basic guide for processing.

We've put together valuable information and recipes for you to use as guidelines for your baby's transition from liquids to solids and even to family-friendly foods. Always keep in mind, however, baby's doctor knows best. Check with your pediatrician before introducing any new food.

TIPS AND HINTS FOR BABY FOOD

The Compact Portable Blender is an excellent tool for puréeing fruits and vegetables. For optimal nutrient retention, steam or bake baby's food using as little water as possible. When puréeing, use any leftover liquid to increase the nutritional content and achieve the desired consistency.

Add new foods one at a time, one teaspoon at a time. Serve only that type of food for at least 3 days before beginning another to be sure baby is not allergic. Once baby has been introduced to different foods, mix and match to make great combinations. For example, oat cereal and fruit, sweet potatoes and apple, or chicken with carrots.

Always use the freshest ingredients, organic if preferred. Homemade baby food should not be seasoned or sweetened.

Save time by preparing larger portions and freezing into ice cube trays or airtight containers. Each cube is equal to 1 ounce or 2 tablespoons, which is a complete serving for baby. Never refreeze any food that has been previously frozen.

When introducing a new food, if baby doesn't accept it, and does not have any adverse reaction, try again in a few days.

Certain foods should be avoided for a period of time because of their highly allergenic properties. The following foods should be avoided until after 12 months of age:

- Honey
- Egg whites
- Soy
- Raw berries
- Corn
- Wheat
- Whole milk
- Citrus (or other highly acidic fruits)

The following foods should be avoided until after 24 months of age:

- Peanuts/peanut butter
- Tree nuts
- Shellfish

Certain foods that can be a choking hazard should also be avoided, including, but not limited to, grapes, raw carrots, raisins (and other small dry fruits), candy, hot dogs, popcorn, and large pieces of meat.

Vegetables that are high in nitrates, like spinach, turnips, carrots, and beets, should be offered in limited quantities at a time.

Baby will be ready for finger foods when he or she has achieved all the behaviors indicating a readiness for solid foods (see page 4), around 8 months. Additionally, baby can transfer items from hand to hand, has more constant chewing motion, and puts "everything" into the mouth!

When baby is ready to graduate to family foods, he or she should be starting to use a spoon.

Always remember to continue to check with your pediatrician regarding appropriate foods and ages, as every baby develops differently.

For more information, recipes, and baby tools, please visit **www.cuisinart.com/baby** or **www.cuisinart.com**

ALL THE FOLLOWING DRINK RECIPES CAN EASILY BE DOUBLED AND PREPARED IN THE BLENDER JAR.

Baby Green Beans

Makes one scant ½ cup

4 ounces green beans, trimmed and cut into ½- inch pieces

1. Put a steaming basket into a saucepan and fill with water to come up to the bottom of the steaming basket; cover with a tight fitting lid. Place over medium high heat.
2. Once water comes to a boil, add the green beans to the steaming basket and cover. Steam for about 20 to 25 minutes, until green beans are completely tender.
3. Add the green beans and ¼ cup of the steaming liquid to the blender jar fitted with the blending blade. Pulse on high about 5 times and then run on high for about 20 to 30 seconds, until green beans are completely puréed.
4. If a thinner consistency is desired blend in breast milk, formula, or additional water 1 tablespoon at a time.
5. Serve at room temperature. Baby food will keep in the refrigerator for 2 days but can also be frozen for about 4 months

Nutritional information per ounce:
Calories 9 (3% from fat) • carb. 2g • pro. 1g • fat 0g • sat. fat 0g • chol. 16mg • sod. 7mg • calc. 10mg • fiber 1g

Brown Rice Cereal

Makes about ½ cup

2 tablespoons brown rice (any size grain is fine)
1 cup water

1. Put the brown rice into the chopping cup and fit with the grinding blade.
2. Put the cup onto the blender base and pulse on high about 5 times and then run on High for about 1 minute until completely ground.
3. Put water into a saucepan over medium high heat. When water comes to a boil, slowly pour the ground rice into the water while whisking at the same time.
4. Turn the heat down to low. Allow to simmer for about 10 minutes while whisking on occasion.
5. If necessary thin with breast milk, formula or additional water.
6. Cool to room temperature before serving

Nutritional information per ounce:
Calories 26 (7% from fat) • carb. 5g • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg • sod. 1mg • calc. 8mg • fiber 0g

Barley Cereal

Makes one scant ½ cup

2 tablespoons barley
1 cup water

1. Put the barley into the chopping cup and fit with the grinding blade.
2. Put the cup onto the blender base and pulse on high about 5 times and then run on High for about 1 minute until completely ground.
3. Put water into a saucepan over medium high heat. When water comes to a boil, slowly pour the ground rice into the water while whisking at the same time.
4. Turn the heat down to low. Allow to simmer for about 10 minutes while whisking on occasion.
5. If necessary thin with breast milk, formula or additional water.
6. Cool to room temperature before serving

Nutritional information per ounce:
Calories 20 (6% from fat) • carb. 4g • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg • sod. 2mg • calc. 8mg • fiber 1g

Baby Yams

Makes about 1 cup

8 ounce yam or sweet potato, peeled and cut into ½-inch pieces

1. Put a steaming basket into a saucepan and fill with water to come up to the bottom of the steaming basket; cover with a tight fitting lid. Place over medium high heat.
2. Once water comes to a boil, add the yams to the steaming basket and cover. Steam for about 15 to 20 minutes, until yams are completely tender.
3. Add the yams and ½ cup of the steaming liquid to the blender jar fitted with the blending blade. Pulse on low about 5 times and then run on

low for about 45 seconds, until yams are completely puréed.

4. If a thinner consistency is desired blend in breast milk, formula, or additional water 1 tablespoon at a time.
5. Serve at room temperature. Baby food will keep in the refrigerator for 2 days but can also be frozen for about 4 months

Nutritional information per ounce:

Calories 33 (1% from fat) • carb. 8g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 3mg • calc. 6mg • fiber 1g

Baby Peaches

Makes ¾ cup purée

2 medium, ripe peaches, peeled and cut into 1-inch pieces

1. Put a steaming basket into a saucepan and fill with water to come up to the bottom of the steaming basket; cover with a tight fitting lid. Place over medium high heat.
2. Once water comes to a boil, add peaches to the steaming basket and cover. Steam for about 5 minutes, until peaches are completely tender.
3. Add peaches to the blender jar fitted with the blending blade. Process on high for about 20 to 30 seconds, until peaches are completely puréed.
4. If a thinner consistency is desired blend in breast milk, formula, or additional water 1 tablespoon at a time.
5. Serve at room temperature. Baby food will keep in the refrigerator for 2 days but can also be frozen for about 4 months

* If using frozen peaches – thaw one cup of frozen peaches and steam as above until tender. Once tender add peaches to the blender jar with blending blade. Add 1 tablespoon of steaming liquid to the peaches and blend for 20 to 30 seconds until completely smooth.

1 cup of frozen peaches yields 1 cup of purée.

Nutritional information per ounce:

Calories 22 (5% from fat) • carb. 5g • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg • sod. 0mg • calc. 3mg • Fiber 1g

Baby Chicken

Makes one cup

1 chicken breast, about 8-ounces

1. Put a steaming basket into a saucepan and fill with water to come up to the bottom of the steaming basket; cover with a tight fitting lid. Place over medium high heat.
2. Once water comes to a boil, add the chicken to the steaming basket and cover. Steam for about 25 to 30 minutes, until chicken is cooked through.
3. Cut the chicken into ½-inch pieces and place into the blender jar with ½ -cup of the steaming liquid fitted with the blending blade. Blend on high for about 30 seconds, until the chicken is completely puréed.
4. If a thinner consistency is desired blend in breast milk, formula, or additional water 1 tablespoon at a time.
5. Serve at room temperature. Baby food will keep in the refrigerator for 2 days but can also be frozen for about 4 months

Nutritional information per ounce:

Calories 31 (11% from fat) • carb. 0g • pro. 7g • fat 0g • sat. fat 0g • chol. 16mg • sod. 18mg • calc. 3mg • fiber 0g

WARRANTY

LIMITED THREE-YEAR WARRANTY

This warranty supersedes all previous warranties on the Cuisinart® SmartPower® Portable Compact Blender. This warranty is available to consumers only. You are a consumer if you own a Cuisinart® SmartPower® Portable Compact Blender that was purchased at retail for personal, family, or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® SmartPower® Portable Compact Blender will be free of defects in material or workmanship under normal home use for three years from the date of original purchase. We recommend that you visit our website, **www.cuisinart.com** for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your blender should prove to be defective within the warranty period, we will repair it or, if we think it necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7811 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose $10.00 for shipping and handling of the product. Be sure to include a return address, daytime phone number, description of the product defect, product serial number (stamped on bottom of product base), and any other information pertinent to the product's return. Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® SmartPower® Portable Compact Blender has been manufactured to strict specifications and has been designed for use with the Cuisinart® SmartPower® Portable Compact Blender accessories and replacement parts. These warranties expressly exclude any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart. These warranties do not cover any damage caused by accident, misuse, shipment, or other than ordinary household use. These warranties exclude all incidental or consequential damages. Some states do not allow the exclusion of or limitation of incidental or consequential damages, so the foregoing limitation may not apply to you.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preferences, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If either of the above two options does not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, at their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

If you are experiencing problems with your Cuisinart product, we suggest that you call our Consumer Service Center at 1-800-726-0190 before returning the product for servicing. Often, our Consumer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

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